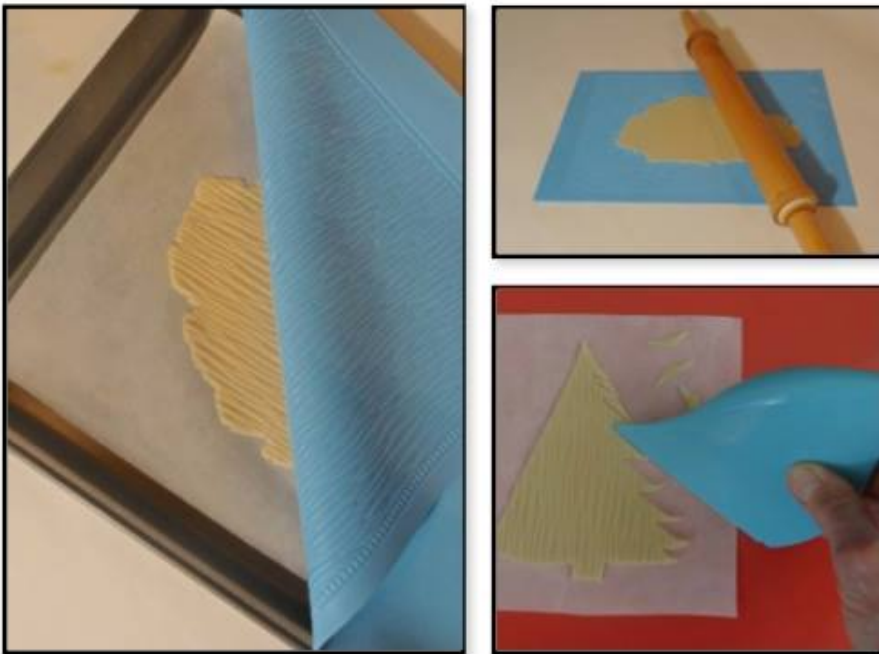


CREATE ARTFUL & DELECTABLE DETAILS EFFORTLESSLY

SUGARVEIL®
CONFECTIONERY PRODUCTS
PATENTED

TECHNIQUE FOR EMBOSSING COOKIE DOUGH

Note: Do not forget to remove the baking soda/baking powder from recipe so cookie dough will hold its shape.



1. Roll the cookie dough tightly against the [Grasses Mat](#).
2. Turn the mat face down onto parchment sheet and remove from dough.
3. Use our [Multi-Use Fin Tool](#) (or a thin, sharp knife) to cut a triangular shape, with “Z” cuts along each side to form branches.
4. Use the narrow edge of the Fin to remove small dough pieces, neaten dough at edges, and to curl the branches’ tips. Place parchment paper directly onto baking sheet to bake cookie.

